

# ALLERGEN ACCREDITATION MANAGEMENT CHECKLIST



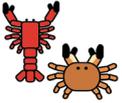
Take the Test - Take the new Food Standards Agency on line training which includes PPDS, and get all food handlers to do the same.



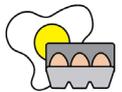
Organise management training for supervisors and catering managers who can then support all staff with their knowledge and skills. (Get in touch with Allergen Accreditation who deliver training and practical workshops!)



Written records—make sure you have easily accessible records of staff training - inspector's love this and it's a chance to ensure everyone's up to date!



Mass produce sandwiches and package goods for a 'grab and go' and delivered out service? Get these items labelled with allergen ingredients. And make sure you look up the new PPDS labelling (full ingredient) laws that come into force in October 2021 (in this year's resource pack).



Get all staff together before service and run through the day's allergens - make this a daily activity!



People with allergies and their friends and family want honesty and courtesy when they ask about allergens! Get your staff to ask first as part of the customer greeting.



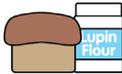
Have you still got an easy to see sign on allergenic ingredients for customers?



Update all your written allergen information sheets so that you can show them to customers when they ask (don't just give them a 6-inch thick file to look through themselves!).



Plan in-house refresher training on cross contamination, hand washing, sanitizing, storage and cleaning schedules.



Review your suppliers and ask them about allergen data sheets (including clarification of 'may contain' or precautionary allergen labels - PAL's) and how they can keep you informed about ingredients, especially when they supply you with a substitution.



Review your emergency procedures - The Anaphylaxis Campaign is a great resource for advice.



Find out more about anaphylaxis and auto adrenaline injectors, it could be life saving!



Do you run catering for the very young or very old or for those who need help in food choices? Have you got a care plan for these customers?



Access the Industry Best Practice allergy aware scheme from Allergen Accreditation's VALIDATED framework and get this VERIFIED by us (UK & Ireland).

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